

COLEMAN MINER

Vol. IV. No. 16

Coleman Alberta, Friday, April 7, 1911

\$2.00 a Year

PASTIME POOL ROOM Barber Shop AND Tobacco Store

The home for the Best
TOBACCOES and CIGARS

W. Chalmers & Co.
Coleman, Alta.

T. W. Davies

Undertaker

Hearse for hire

Phone 125 day or night

COLEMAN ALTA

Grand Union Hotel

GEO. A. CLAIR, Prop.

Special Attention Paid to
Working Men

Coleman, Alberta

Coleman Laundry Co.

Are Now Open to receive
order from all parts of the
Pass.

Postal Address, Box 57

Mrs. G. H. BENSON
Manageress

A Big Loaf of Wholesome
Bread, Baked espec-
ially for the Ladies
of Coleman

A twin loaf, baked into one, nearly
as large as two single loaves, is what
ladies get in buying

PERFECTION BREAD

Contains the highest percentage of
wholesomeness—a wholesome bread that
you'll like! 10c.

Considering the size of the loaf and
the quality of Perfection Bread, a loaf
is really worth more than a dime.

COLEMAN BAKERY
A. EASTON, Prop.

A. I. Blais

High Class
Groceries

FRANK ALTA

LILLE

John Pickering late of New-
castle-on-Tyne Eng. has left for
Calgary where he has secured a
position as attendant at the
asylum.

Edward Keith late, engineer
of No 1 has gone to Pincher
Creek equipped with an up to
date ploughing outfit and has
everyones good wishes for his
success.

Constable Moorhead has re-
turned to Lille after a short
vacation bringing along with
him Constable Bachelor, we
might say they are two popular
officers. The attractions at Lille
are too much for bachelors and
it is rumoured an interesting
event is to take place.

If the strike continues Lille
will soon be practically deserted
as every train leaving carries
the full complement of pass-
engers, with bag and baggage
en route for pastures new, the
majority apparently making
to the Coast and Vancouver
Island and quite a number re-
turning to their homes in
Europe.

Meeting Of Operators

The meeting of the operators
at Frank on Tuesday afternoon
was held as usual behind closed
doors. The announcement
was made at this meeting that
James Ashworth, general
manager of the Crow's Nest
Coke and Coal company, has
resigned his position. Mr.
Ashworth is a mining expert,
who was brought to Fernie
some little time ago to get
the mines in working shape. Ap-
parently he has succeeded, and
will now retire.

This announcement caused
considerable discussion among
the operators. It might have
a big effect on conditions in the
coal fields, as there is a possibil-
ity that the new general man-
ager of the Crow's Nest Pass
company will decide to break
with the operators' association,
and make an independent
agreement, as has happened in
the past. This might possibly
happen if the Great Northern
railroad is short of coal.

The operators when question-
ed after the meeting would
neither admit nor deny that
they were considering a new
proposition for the miners.
President Stockett inferred
that they were going to stick
to their last proposal, 5.55 per
cent increase, a check off clause
similar to those in effect in each
mine previous to March 31, 1911
and a register such as was used
in the Crow's Nest Pass com-
pany's mines when the men
each signed the register.

Whether the action of Mr.
Ashworth has anything to do
with a great battle that might
be on between the C. P. R.
and the C. N. R. is only a
matter for conjecture. It may
be that the railroad companies
are entering into a big fight for
control of the coal fields of the
Crow's Nest Pass.

The operators were united in
stating they stood willing to
have the matter settled by
arbitration at once. "It will
have to be done eventually any-
way," they said.

H. G. Goodve Co. Ltd. new
hardware store is nearly com-
pleted.

Meeting of Council

The regular meeting of the
Town Council was held on Tues-
day evening last in the Council
Chamber, all the Councillors
being present.

James Shone—That the min-
utes of last meeting be adopted.
Carried.

Holmes-James—That tender
of E. Morino, for contract of
culvert and bridge for \$750.00
be let.

James Shone—That Mary
Ross' property be boarded up
and same charged to owners.
Carried.

Morrison-James—That ac-
counts rendered be referred to
finance committee, and to be paid
if found correct. Carried.

Clark-Morrison—That the
regulations re Fire Chief re-
main as they are. The secre-
tary to notify fire chief in writ-
ing to that effect. Carried. O.

Clark-Holmes—That report
of Fire Committee re supplies
requested, be referred to fire
committee, with power to act.
Carried.

McDonald and Morrison—
That report of License and
Police Committee be adopted
and that it be left to the dis-
cretion of the tax collector re
reductions of certain rates on
licenses. Carried.

McDonald-Morrison—That
R. B. Buchanan, license be re-
funded. Carried.

Morrison-Holmes—That toilet
paper for use in the fire hall
be purchased. Carried.

McDonald-Holmes—That a
stone porch be erected at the
east door of chief of police
room. Carried.

The council adjourned till
Tuesday next.

Grand Ball At Frank

A masquerade ball was held
in the Miner's hall, Frank, on
March 31st, which proved to be
a great success, it was shown
that Frank was in need of a
larger hall for such dances.

Two prizes were awarded one
for the best represented charac-
ter, being won by Miss Ridley
of Blairmore (a squaw); and
one for the best comic dress
being won by Mary Ponsart of
Frank (an old maid); Mrs. Rid-
ley and W. Miller won the prize
for the best waltzers. Mr. Wet-
more of the Imperial hotel and
J. B. Goodrich, corporal of
Frank, acted as judges, and
they are worthy of great praise
for the manner in which they
gave their decisions. They
claim it was one of the most
difficult jobs to give a final
decision, as there was scarcely an
iota of difference in the last
four sets of waltzers. Santa
Claus was mentioned for 1st
prize, but was judged out be-
cause he had ordinary shoes.

Jerry, the tramp, was mention-
ed, but was judged out for not
showing his actions; then the
"Witch" was considered, but
failed, owing to her not having
the hump on her back.

The musicians were kept busy
for eight and half hours and
certainly turned out some good
music. This was the first mas-
querade ball held here for three
or four years, but we hope not
the last. We must thank the
ladies for the part they took
as usual that is one thing
worthy of mention, has the
ladies of Frank are always
there with the goods. The
dance came to a finish at five
o'clock, after a very enjoyable
time.

Board of Trade Meets

A regular meeting of the
Coleman Board of Trade was
held on Monday evening last.
Present: W. L. Ouimette, T.
W. Davies, A. Cameron, E. Dis-
ney, and H. Parks, secretary.

The minutes of the previous
meeting were read and adopted.
F. G. Graham-W. Davies—
That Henderson's directory
proposition be referred to pub-
licity committee.—Carried.

The Secretary read commu-
nications from Supt. Uren of C.
P. R. advising the board that
the ladies' waiting room in con-
nection with the depot would
be started soon.

P. Willmott-F. G. Graham—
That letter be placed on file.
Carried.

A communication from the
Minister of Finance, thanking
the board for endorsing reci-
procity treaty. Also one from
Taber Board of Trade, asking
Coleman to try and send rep-
resentatives to a meeting of the
Associated Board of Trades of
Southern Alberta, to be held in
Taber, on Friday, April 14th.
The secretary was instructed to
write the Taber Board of Trade
thanking them for their invita-
tion and stating that it was im-
possible to be represented then,
owing to the following day the
15th, being pay day here, and a
very important one.

A communication was read
from the Associated Board of
Trades of Western Canada
and on motion a committee
composed of the President and
Secretary to consider same.

Graham-Ross—That a meet-
ing be held on Wednesday,
April 12th, to prepare resolution
to forward to the Associated
Board of Trades for Western
Canada. Carried.

The secretary was instructed
to apply for affiliation with a-
bove board and enclose \$10.00
for membership fees.

REPORT OF PUBLICITY COMMITTEE

As directed we attended the meet-
ing of the Town Council on the eve-
ning of March 7th, and asked that
the sum of \$200 be granted the Board
of Trade for publicity. Our request
was granted without a dissenting
voice and the amount is now at the
disposal of the Board to be drawn as
required. We were pleased to hear several
members of the Council express their
willingness to co-operate with the Board
in its efforts to further the interests
of the town, and we respectfully sug-
gest that this meeting instruct the
Secretary to write the Council express-
ing the appreciation of the Board for
their kindness in this matter.

We placed an advertisement, copy
of which is attached, in the Manitoba
Free Press under the head of Business
Openings, this has elicited some en-
quiries which have had the attention
of the Secretary and may lead to re-
sults. The cost of this advertisement
was \$2.10 and we suggest that this
small amount be paid out of the funds
of the Board and charged to Publicity
account.

After careful consideration we had
decided to use a page in Wachter's
Guide for a term of three months with
a probability of extending the term to
six months at a cost of \$10.00 a month,
but owing to the restricted edition of
the new edition in the district we concluded
to withhold publication for the present.

We wrote Mr. Roberts of Vancouver
in answer to his favor of Feb. 24th,
giving him all the information at our
disposal, but have heard nothing from
him. We notice that his inquiry was
in the shape of a form letter and no
doubt was addressed to many places,
and may have elicited replies which he
considered more favorable than that
of Coleman.

Two lawyers have made a personal
visit to the town and looked over the
situation, but made no definite state-
ment of their intentions.

We regret that the chairman of the
committee, Mr. H. G. Goodve, is
seriously ill, and we hope for his speedy
recovery.

LOCALS.

Subscribe to the "Miner," \$1
to end of the year.

H. G. Goodve, is home from
the hospital and is progressing
favorably.

Mr. Stubbs is improving and
it is expected that he will be
convalescent in a few days.

Rev. A. J. Langlois, left
Blairmore on Thursday for
Montreal.

Lester McDonald and E.
Marsden left town on Tuesday
for the North.

The anniversary supper at
the Institutional Church, on
Monday next, April 10th.

Clark's show Saturday night.
Entire change of programme,
Sampson the tenor will sing.

T. B. Brandon, editor of the
Cardston Star, was in town on
Tuesday and Wednesday this
week.

For Sale—Baled hay, timothy,
wheat and bunch grass hay
W. Durrant, Gillingham near
Lundbreck station.

Invitations are out for a Hard
Time Ball to be held on Easter
Monday, April 17th, at the Cole-
man Opera House.

The Minors Union are asking
for tenders for provisions, for
the different towns in the Pass.
See ad on other page.

J. B. Miller and family re-
turned from Creston, B. C. on
Monday, and will take up their
residence in town.

The Fernie Citadel Band gave
some excellent selections
in the Opera House, on Tues-
day, and those who stayed away
missed a treat.

Anniversary supper on Mon-
day night in the club rooms.
Program in the church. Supper
will be served from 5.30 to 8.
Program will begin there after.

T. B. Brandon has become
Editor of the Cardston Star. F.
Burton will remain as manager.
The paper will be enlarged to
seven columns.—Lethbridge
Herald.

Anniversary Services will be
held in the Institutional Church
on Sunday. Rev. W. W.
Bryden of St. Andrew's Church,
Lethbridge, will preach at both
services. "The Holy City" will
be sung as a solo at the even-
ing service.

Fire Bosses Quit Work

The fire bosses here, five in
number, have quit work because
they were asked to dig coal.
The engineers and pumpmen
went out when the strike com-
menced. The fire bosses had
been asked to dig coal for the
mine engines and they refused.

Willmott-Graham—That re-
port of publicity committee be
read be adopted.

Ross-Davies—That the secre-
tary be instructed to write the
Town Council thanking them
for the donation of \$200.00 to
be used for publicity as the
board may see fit.

Graham-Ross—That the secre-
tary be instructed to pay the
sum of \$210 that has al-
ready been expended for ad-
vertising in the Free Press, the
same to be charged to pub-
licity account. Carried.

Cameron-Graham—That Mr.
Ross be appointed a member
of the publicity committee in
place of T. B. Brandon, who
is leaving town. Carried.

Cabinet Cigar Store



and Barber Shop

The Highest Point Reached
when it comes to a Cigar is a

A SATISFYING SMOKE
At a moderate Price. You get
that when buying Cigars here
Our Xmas stock of both do-
mestic imported goods is com-
plete. We have a complete
line of Calabash and Briar Pipes
which would delight any gen-
tleman for Xmas.

For Good Smokes.
Our Cigars Every Time



Is what all who have seen Alex.
Cameron's stock of Xmas goods
say. This year the stock is more
extensive than ever before, and by
buying direct from the manufacturers
cheaper than usual. Just think, a
lady's solid gold gem ring \$2.00
Watches from \$1.00 up. Brooches
The Pins, Bracelets, Ladies' and Gents
Chains, Fobs, Hat Pins, in fact any
thing you want for \$1.00. Dis-
count mounted watches bought at
close prices and sold at prices that
defy competition. Our Silverware
and Cut Glass stock is very attractive
and prices very low. Men's Shaving
Sets, Smoking Sets, Leather Bound
Ladies' and Gents' Toilet Sets, Purse
and Mirrors. No one should miss
inspecting my Christmas stock. The
prices are right and presents to suit
all corners.

Alex. Cameron's
Watchmaker, Optician

E. Disney
Contractor and Builder

Brick, Lime, Hard Wall
Plaster, Coast Flooring,
Mouldings, Doors and
Windows always on
hand.

Lumber of all Kinds

COLEMAN HOTEL



W. H. Murr
Proprietor

The First Class Hotel of the Pass
Stores Kept. Sample Rooms in
connection.

Rates, \$2.50 per day.

MADE IN CANADA

ROYAL YEAST CAKES

MOST PERFECT MADE

Has been Canada's favorite Yeast over a quarter of a century. Enough for 5 cts to produce 50 large loaves of fine, wholesome, nourishing, home-made bread. Do not experiment—there is nothing "just as good."

E. W. GILLET CO. LTD.
WINNIPEG TORONTO, ONT. MONTREAL

Awarded highest honors at all Expositions.



FOR **PINK EYE** DISTEMPER CATARRHAL FEVER AND ALL ROSE AND THROAT DISEASES

Cure the sick and act as a preventative for others. Liquid given on the tongue. Safe for blood mares and all others. Best kidney remedy. 50 cents a bottle. \$2.00 the dozen. Sold by all druggists and harness houses. Distributors—A.L. WHOLESALE DRUGGISTS.

SPRING MEDICAL CO., Chemists, Guelph, Ind., U. S. A.

WHEN IT COMES TO **PAPER BAGS and MATCHES**

We are everywhere with the standard goods. Paper and Matches are our specialties. Let us know your wants—we'll do the rest.

The E.B. Eddy Co. Ltd
HULL, CANADA

TEES & PERSE, LIMITED, Agents, Winnipeg, Calgary, Edmonton, Regina, Fort William and Port Arthur.




Deranging Him
After the operation. Doctor—"Now nurse, take the patient's temperature."

Patient—(feebly)—"Oh, doctor, do leave me something in my system."

Baltimore American.

Shiloh's Cure
quickly stops coughs, cures colds, heals the throat and lungs.

If women voted, I reckon there would be a good deal of bonnets and bribery among them that had husbands lookin' for votes.

Teaching the Kangaroos
An effort is being made to organize a baseball league in Australia. The fans will be able to give the kangaroos demonstrations in the gentle art of kicking never before witnessed in the bush country.—Vancouver Province.

PILES CURED IN 6 TO 14 DAYS
Your druggist will refund money if PAZO OINTMENT fails to cure any case of Itching, Blind, Bleeding or Protruding Piles in 6 to 14 days. 50c.

All men ain't born equal. There's more mouths than there is silver spoons to go around.

A pleasant medicine for children is Mother Graves' Worm Expeller and there is nothing better for driving worms from the system.

I don't keer how many furriers come to this country to enjoy the manifold blessings of Republican institutions, but they have got to leave there furrier manners and morals behind them.

Minard's Liniment Co., Limited.
Gentlemen, — Theodore Dorias, a customer of mine, was completely cured of rheumatism after five years of suffering, by the judicious use of MINARD'S LINIMENT.

The above facts can be verified by writing to him, to the Parish Priest or any of his neighbors.

A. COTE, Merchant.
St. Isidore, Que., 22 May, '98.

"Why don't you get an automobile?" My dear sir, I don't need it. I have three life insurance policies and several bolts on my neck. My wife's nag, my barley crop has failed—so I have troubles enough already.

As between God and Mammon in running a campaign, it don't take much hard guessin' to name the winner.

A CANADIAN PHILOSOPHER.
Prof. George J. Blewett Has Found Fame Abroad.

Prof. George J. Blewett of Victoria College, who last year was honored with the degree of Doctor of Letters by the Taylor Foundation at Yale, is a recognized force in the world of letters, though little known in Toronto circles of academic circles. He has not any decided talent for preaching, and is not fond of public appearances of any kind. He leads a life of quietude over to books and meditation, and except for thick-crowding fancies might be described as a lonely man, fulfilling the old ideal of the ascetic philosopher. For his years there is not a more widely read student nor a greater master of English prose style in Canada.

Dr. Blewett was born in St. Thomas in 1873, and comes of an old Cornish family. From his infancy he was scarcely ever seen without a book in his hand. He matriculated in 1890, but after spending over two years at the University of Toronto was obliged, on account of ill-health, to go west, where he engaged in Methodist mission work in Alberta for three years. Returning to Victoria College, he proceeded with his post-graduate studies in philosophy in 1897. He spent the next two years in Toronto in post-graduate work in his chosen subject. Following this, he pursued his studies in Germany and at Harvard University. At the latter institution he was showered with honors and received a fellowship for a year at Oxford and Berlin.

Dr. Blewett was appointed in the autumn of 1901 professor of philosophy in Wesley College, Winnipeg. After serving there with great acceptance for five years he was called to Victoria College, and since coming to Toronto has received many offers to assume professorships in the United States.

Prof. Blewett published in 1907 a large volume of philosophical essays entitled "The Study of Nature and the Vision of God." This book was received with great praise not only by the daily press, but by such learned publications as The London Quarterly Review, The Philosophical Magazine, The Review of Theology and Philosophy of Edinburgh.

A Vast Unknown Land.
Ninety-eight has been a red letter year in the history of the Upper Fraser River, for in June last the woods re-echoed the strident blast of the siren of a steamboat which pushed its way successfully up from Fort George to Tete Jaune Cache, conclusively proving that, with care, its treacherous waters could be navigated by a shallow draft vessel. Next year, a fleet of commodious stern-wheelers will roll incessantly up and down, bearing constructional material, men, and provisions for the building of the line. Thus the Grand Trunk Pacific will effect two remarkable achievements in one stroke—it will develop a vast tract of unknown land by penetrating it with the iron horse, and open a long-closed waterway to steam navigation.

The Fraser River Valley will, in the course of a few years, become one of the busiest and most prosperous agricultural and industrial belts in British Columbia. As the river is traversed, the mountain ranges roll back, leaving a wide yawning valley through which the river makes its tortuous way, doubling and redoubling upon itself. To give some idea of this extraordinary wandering, it may be mentioned that whereas you must cover 320 miles to journey by water from Tete Jaune Cache to Fort George, the railway, by following almost an air line, only requires 200 miles of steel to connect the two points.

The whole of the valley is covered with dense impenetrable forest, stretching from the water's edge right up to the timber-line on the mountains. Fortunately, fire has wrought but little damage here, and the timber is of distinct value too. Just how many hundred million dollars this huge forest represents to the British Columbian Government it is impossible to say. Towering Douglas firs are in profusion, while the spruce, hemlock, and cedar are also prolific.

Dr. Grenfell in London.
Dr. Wilfred T. Grenfell, O.M.G., who is well-known in Canada because of his useful work in Labrador, is at present in England, where he is attracting considerable notice. On Feb. 6, he delivered a lecture in Queen's Hall, London, before a brilliant audience. He was described by The Westminster Gazette as "one of the best story-tellers living," which is praise indeed. Dr. Grenfell describes himself as "the most popular doctor in his district," and as he is the only doctor in one-quarter of a continent, his claim is not over-stated.

As a youngster, Dr. Grenfell played Rugby for Oxford. He is an excellent shot and all-round athlete. He was house surgeon to Sir Fred. Treves, before crossing the Atlantic to Newfoundland and proceeding to his chosen work in Labrador nearly nineteen years ago. In different parts of that extensive country he has set up four hospitals, which are of great benefit to the sea-going people. He spends part of each year lecturing to raise funds for his work, and his lectures abound in good stories and stirring passages, dealing with the adventurous lives and simple heroism of the people among whom he works.

Natural Talent.
"The teacher informs me that Mary Anderson Wombat has considerable dramatic talent."
"That's what. Why, that girl can't recite the multiplication table without making the most elegant gestures."

Increase in Immigration.
The total immigration into Canada for the eight months, April to November, inclusive, all of this fiscal year was 243,171, as compared with 190,504 for the same period of last fiscal year, an increase of 52 per cent.

"Let good digestion wait on appetite, and health on both!"
They will if you take

NA-DRU CO. DYSPEPSIA TABLETS

They correct stomach disorders, assist digestion, and make life worth living to the victim of dyspepsia. 50c a box. If your druggist has not stocked them yet, send us 50c, and we will mail them.

National Drug and Chemical Company of Canada, Limited, Montreal.

Appleford Counter Check Book Company, Limited.

The best equipped factory for producing Counter Check Books in Canada.

Capacity 50,000 Counter Check Books per Day.

We are supplying the Largest users of Counter Check Books in Canada with our "IMPERIAL BOOKS."

APPLEFORD COUNTER CHECK BOOK COMPANY, LIMITED.

Factory and Offices: HAMILTON, ONT. (Not in the Trust.)

Toronto Type Foundry Co., Ltd.

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The Largest Printers' Supply House in Canada. We Carry in Stock Cylinder Presses, Job Presses, Paper Cutters, Type and Material. Can Fill Orders for Complete Equipment from our Stock. We are the Largest Ready Print Publishers in the West. We Publish Ready Prints from our Winnipeg, Calgary and Regina Houses.

Order From Nearest Branch

BRUCE'S SEEDS SATISFY

Established 81 Years.

The excellence of our Stocks, which are carefully tested for purity and germination, our long experience and connection with the best Growers of the World, and the great care exercised in every detail of our business is the secret of our success. All we ask is a "Test Order."

SPECIAL OFFER.
We offer the best grade of Onion Sets as follows:
Dutch Sets, White 25c quart
Dutch Sets, Yellow 25c quart
Top or Button Onions 25c quart
Multipliers, English Potato, 25c quart
Multipliers, White Potato, 25c quart
Multipliers, Shallots, 25c quart
Heaped Measure. All Post Paid.

Bruce's Seeds are Cheapest because they are the best.

FREE—Our handsomely illustrated Catalogue of Vegetable, Fruit and Flower Seeds, Plants, Bulbs, Poultry Supplies, Garden Implements, etc., for 1911. Send for it.

John A. Bruce & Co., Ltd., Hamilton, Ontario
Established Sixty-one Years

The Sculpture Issue
The sculpture of Greece is subjected at times to many a purist's attack. But how would the Venus of Milo appear With a gown that hooked up at the back?
—Toronto News.

BOWEL TROUBLE MAKES SICKLY BABIES

Bowel trouble is the cause of most of the ailments from which little ones suffer. When baby's bowels are not working regularly illness is sure to appear, but when the bowels are regular the little one is usually bright, active and happy. No other medicine for babies has such good effect on the bowels as has Baby's Own Tablets. They make their action regular, sweeten the stomach and promote good health. Concerning them Mrs. Freeman Fesner, of Barry's Corner, N.S., writes: "I can heartily recommend Baby's Own Tablets for all the troubles from which little ones suffer. My baby girl was troubled with her bowels and was so small and puny I thought we would lose her. I saw Baby's Own Tablets advertised and began giving them to her and now she is a big, healthy, happy baby. For this I thank the Tablets, and I always keep them in the house." The Tablets are sold by medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

The stage manager of a stock company playing in Spokane tells the following story: "One of the stage cats, seeing the soft flakes of imitation snow trickling from the mechanical clouds of a performance of 'The Girl of the Golden West,' entered the retaining net to play about the time I took a turn at producing a roaring blizzard for the road agent. Knowing something of a Dakota sepher, and aided by a machine of my own invention I produced a storm that made the audience shiver and turn up their noses. When the act was concluded we found you in a pile of paper snow frozen stiff."

"Do you think a secret ballot promotes honesty in elections?"
"Can't say that it does," replied the painfully practical politician. "The secret of it is simple too many men whom you have paid to vote for you to go back on their words."—Washington Star.

ALWAYS COOL AND SWEET



EMPIRE NAVY CUT CIGARETTES

10¢ Per Packet

EMPIRE NAVY CUT Cigarettes

Shiloh's Cure
quickly stops coughs, cures colds, heals the throat and lungs.

When a man has a cold it's next to impossible for him not to blame it on his wife.

Comfort for the Dyspeptic.—There is no illness so harassing and exhausting as dyspepsia, which arises from defective action of the stomach and liver, and the victim of it is to be pitied. Yet he can find ready relief in Farnes's Vegetable Pills, a preparation that has established itself by years of effective use. There are pills that are widely advertised as the greatest ever compounded, but not one of them can rank in value with Farnes's.

Almost any truthful married man will tell you that when he quarrels with his wife he doesn't get a chance to say much.

Minard's Liniment Cures Burns, etc.
Bill—"You say you have spent pounds in roller skating?"
Jill—"I have."

What have you to show for it?
"Well, just feel that lump on the back of my head."

DODD'S KIDNEY PILLS

NATURAL

W. N. U., No. 30.

Remarkable Flight Contemplated.

Hancock, Mich., April 3rd.—A flight of 1,015 miles in twenty six hours, from Columbia, S. C. to Hancock, undoubtedly the longest and the swiftest aerial voyage ever attempted by a bird man, will be undertaken by V. E. Jossenberger, if negotiations now pending with the Greater Hancock club come to a successful conclusion.

Jossenberger, inventor and builder of the Deroplane, proposes to sail his giant craft from the factory at Columbia, S. C., to Hancock next July, should he be engaged to give exhibition flights here during the Semi-Centennial Home Coming which is planned to mark the fiftieth anniversary of the copper country city. The inventor states that he can transport his machine under its own power at less expense than he could ship it by rail, and that the thousand-mile flight would be merely an incident to the exhibition of the machine in this city.

In his long aerial jaunt Jossenberger would sail over seven states, three mountain ranges, and one of the largest inland seas, Lake Michigan. He engages to make the voyage at an average speed of forty miles an hour and to make but one stop for fuel and supplies. The entire journey, he estimates, would consume only a trifle over twenty-six hours.

Jossenberger appears to be in earnest, and is willing to post a large forfeit guaranteeing the successful performance of the feat. He states that he now has pending an offer of \$10,000 from the Japanese government for the exclusive manufacture of his machine in Nippon for military purposes. He also recently signed a contract to fly over Niagara Falls and thence across Lake Ontario to the dominion. Later he contemplates a flight from ocean to ocean, which, he professes, he can make in four days with not more than six stops for supplies.

Jossenberger's machine, which is a monster as compared with other flying contrivances, embodies all the good points of the aeroplane and the Zeppelin dirigible. There is included a gas envelope in addition to the planes. If the planes fail to work the gas envelope will support a weight of 800 pounds. If both planes and gas envelope fail, the machine, in capsizing, forms a perfect parachute, which will lower a weight of 1,000 pounds. The inventor is the first to make use of the depression fin for ascending and descending, this device obviating the need of a run of from 60 to 100 feet at the get-away which is imperative with machines of the Curtiss, Wright, Farman, and Bleriot type. For instance, Jossenberger claims that he can ascend or descend with perfect ease from or on the ordinary roof top.

It is probable that the Greater Hancock club will close with Jossenberger, and that his great machine, after the thousand-mile inter-state flight will be one of the attractions at the Semi-Centennial Home-Coming, over which President J. D. Ryan of the Amalgamated Copper company is to preside.

Tenders Wanted

District 13, United Mine Workers of America are open to receive tenders for meat and provisions to be supplied in bulk, also retail, F. O. B. at the following points:

Fernie, B. C.; Michel, B. C.; Coleman, Alta.; Blairmore, Alta.; Hillcrest, Alta.; Lethbridge, Alta.; Taber, Alta.; Bankhead, Alta.; Cannons, Alta. Tenders to be sent to A. J. Carter, Secretary-Treasurer, District 13, U. M. W. of A. Fernie, B. C., on or before the 15th inst.

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Four qualities, \$3.50, 4.50, 6.50, 7.50

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Side Boards, High top Bevel Plate Mirror, solid and well finished \$20 to \$30

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This service means that you can order in this town of Coleman the Bench Tailored Built to Order Clothes as easy as the gentleman in the city of Toronto.

The 20th Century Agency is waiting to serve you and willing to guarantee satisfaction or your money back.

The Samples of the spring season are most complete and are without doubt the most up-to-date and attractive collection of material we have ever seen.

We guarantee every special order is made to your special measurements. It requires four days in the factory to complete your order. There is no delay. Simply the necessary time in forwarding your order and receiving the article.

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The price is marked on every sample, and if you wish it we will send the samples to your home so that you may make your selection there.

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These Bench Tailored Suits cost

\$20, 25.00, 28.00, 30.00, 32.00, 25.00

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LET US SHOW YOU!**OUR STOCK of CLOTHING**

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FIT-RITE and W. R. JOHNSTON

Have proved themselves to be the best medium priced clothing. The materials are first class, the tailoring is guaranteed the styles are correct. The prices are reasonable.

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New Hats and Caps, new Shirts, new Ties, new Fancy Socks, new Underwear

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COLEMAN MINER

H. J. WRIGHT, Editor and Publisher

Subscription \$2.00 per Year in Advance

Advertising Rates on application

Coleman, Friday, April 7th, 1911

Let Us Be Thankful

The provincial treasuries in Manitoba and Saskatchewan are safe for another year. The legislators have gone home. In each province much necessary legislation has been enacted and the usual amount of time wasted. As a rule the opposition has opposed the government, and the government has opposed the opposition. But when it comes to tapping the treasury for their own benefit there is no difference of opinion. Like patriotic statesmen, tried true, they stand shoulder to shoulder and magnanimously dip their hands into the people's money. In Saskatchewan the legislators were modest. They tucked only an extra \$100 to their salaries. The Saskatchewan men evidently do not fully appreciate the value of their services. They should take a tip from Manitoba. Last summer the people of Manitoba elected forty-one men to make their laws for them for five years at an annual salary of \$1,000. The very first session these public servants put their heads together and voted themselves each \$500 additional salary. It is difficult to understand just how they arrived at their worth to the province. Are their services worth fifty per cent more now than they were last summer? Why did they not vote themselves \$15,000 each while they were at it? They could have done it just as easily. The people couldn't stop them. If an additional argument is necessary to convince the people of the West of the necessity of having the Initiative, the Referendum and the Recall upon the statute books, surely the action of their legislators in legally plundering the provincial treasury to benefit their own pockets is sufficient. When it comes to increasing salaries, both parties are always unanimous. This is an indication of how much fundamental difference there is between the two parties. If the Initiative and Referendum were in force the people could fix the salaries of the legislators permanently. It is hardly a business proposition to hire a man for five years at a fixed salary and then give him permission to raise his salary whenever he likes.

The Only Way

The number of deaths resulting from tuberculosis, typhoid fever, scarlet fever and many other diseases are carefully recorded and tabulated by the authorities. But of the number of deaths directly traceable to worry no such account is kept, yet all physicians know that these are by no means small. One constant source of worry and anxiety for the wage-earner or man of small means is, how he may make provision for old age when his earnings are but little more than sufficient to provide the daily needs. To such a one the Canadian Government

Annuities scheme is indeed a blessing. In no other way can he get such wonderfully good returns for that (little more) he may have to invest, for it will when his Annuity begins enable him to spend the principal as well as the interest thereon without his income becoming smaller no matter how long he may live.

Further particulars on the subject may be obtained on application to your Postmaster or to the Superintendent of Government Annuities, Ottawa, to whom all letters go free of postage.

Lash For Wife Beaters

Any man who has the habit of beating his better half will after this, get a taste of his own medicine if he happens to be hauled before Judge Langeli in the Court of Sessions. For the first time in many years a sentence, with the additional sting of the cat o' nine tails added to it, was pronounced by His Lordship the other day. He also was good enough to warn all the wife beaters that, if any of them ever appear before him, they would catch the same punishment. It is a peculiar fact but none the less true, that almost every man criminally inclined fears the lash more than anything. Governor Valley of the Montreal jail is of the opinion that a large percentage of his boarders would be much more Christianly inclined were the cat o' nine tails a little more freely applied.

GOVERNOR OF BENGAL COMING

A Canadian wide missionary convention will shortly be announced by the Laymen's Missionary Movement. Meetings will be held in almost every town and city from the Atlantic to the Pacific, some time next Autumn. The dates have not as yet been definitely fixed, but the first gathering will likely take place at Vancouver about the middle of October.

Sir Andrew Fraser, late Lieut. Governor of Bengal, will be the chief speaker at these conventions, and in the western provinces he will be assisted by Mr. John R. Mott. In Montreal it is expected Rev. Dr. Robt. E. Speer will accompany Sir Andrew Fraser.

Clark's show has been well patronized during the week. A great show promised for Saturday. Come and bring the children. Show starts at 8.30.

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Fast Trans-Atlantic
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Large and up-to-date Ships
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The Man With A Millstone About His Neck

The millstone is lack of special training. It holds one man down to hard work and small wages while others, properly trained, go ahead. But every man and woman who is laboring under such a burden can easily rise to a better position and increased earnings and can find out how for the asking.

To find out how, simply write the I. C. S., stating the position you wish to gain. In return, an institution with 17 years of successful experience in training thousands of others for advancement will tell you how it can fit YOU for a better-paying position. No risk to run. No books to buy. Don't take a chance for advancement worth this much to you!

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"HUFFY" the MUFFIN MAN?

the London Poor" informs us, incidentally, that

"The muffin man carries his delicacies in a basket, wherein they are well swathed in bannet to retain the heat."

That laborer was passing poor who did not know him and the delicacies he hawked about the streets.

English stories take the muffin for granted in detailing the ways and means of family life. Our dignified lexicon has five or six words, single and compound, in which it figures.

The muffin itself is "a light, round, spongy cake. The English variety is usually eaten toasted and buttered."

The plain fact being that the English muffin is IT! and that all others are "varieties" of the original stock. This is tacitly acknowledged in America, in the sale of "English muffins" by every baker. Another dictionary defines the word as "a cylindrical cake, usually eaten for breakfast and tea."

In England—the home of the muffin and the haunt of the muffin man—the appearance of the "cake," toasted, hot and buttered, marks the distinction between a simple "afternoon tea" and a "high tea," at which function thin slices of pink ham accompany the muffin and marmalade makes of it a second course. The English housewife says that what goes in "the butter" for muffins should have other names. The muffin proper, as known to them, and which has come down from immemorial days—centuries, perhaps—is invariably "raised" with yeast. The same is asserted of the crumpet, which is a first cousin of the

tened on top and bottom, with straight sides, having taken the form of the ring. Lestographers take notice of the muffin ring, too.

When I was a child my young blood was chilled, and my curly hair stood up straight at the hearing of a grewsome conundrum sprung upon a party of youngsters by an evil-minded lad. It had to do with a "bottomless vessel" to hold blood and bones in! It was mingled relief and disappointment to learn that the horror was a wedding ring. Going into the kitchen soon after, and seeing the colored mistress of the realm pouring batter into a bottomless vessel that yet did not let it escape, I ever thereafter associated it with the shabby puzzle.

That the ring retained the semicircle remained a mystery until I was old enough to comprehend that the hot griddle upon which it was set instantly seared the batter into a bottom crust.

The modern English woman likes them as well when warmed over by toasting the inside of the split cake. Which, splitting, by the way, must be done by tearing aside the halves after running a knife around the outer edge.

English Crumpets
Stir into three gills of blood-warm water a tablespoonful of melted butter and a half teaspoonful of each of sugar and salt. Lastly, break a quarter of a yeast cake into bits and crumble it into the mixture.

Have ready a half-pint cupful of sifted flour and beat into this with a wooden spoon. It should make a very stiff batter. Add more flour gradually if it is not stiff at first.

The formula may be relied upon as genuine. They were obtained in England and from authentic sources.

English Muffins
Heat a pint of milk to scalding, but do not let it boil. Stir into it a tablespoonful of lard or butter and let it get lukewarm. Have ready sifted a pint of flour and a teaspoonful of salt. It is well to sift twice to make sure the salt is evenly distributed. Also, to dry the flour in the sun or in an open oven.

Dissolve half a yeast cake in three tablespoonfuls of warm water and beat into the batter. Beat hard for three minutes. Set aside to rise in a bowl, covered with a thick cloth, or in a mixing bowl with a perforated cover. Set

stiff enough to pour from the bowl. You should keep up the beating for at least five minutes. Let it rise four hours.

Grease your muffin rings; arrange them upon a heated and greased griddle, and when they are quite warm pour the batter into them until they are half

full. Shallow rings are required for crumpets, which are not, when baked, much more than half as thick as muffins.

Bake steadily, turning when the under side is fully done.

Crumpets are not split before they are eaten.

English Bread Crumpets
These are always made on baking day.

Take out a pint of dough which has risen all night and is ready to be brought into leaves. Put into a mixing bowl and burrow a hole in the middle about halfway to the bottom of the mass. Have two eggs beaten very light and with a wooden spoon work them into the dough.

When they have yellowed the dough all through, begin to beat in lukewarm milk until you have a batter a little thicker than that of griddle cakes. Mix and stir hard for a minute, cover and leave to rise for an hour.

Pour by the ladleful upon a hot griddle; turn when the lower side is done. Butter while they are smoking hot and serve.

They are lighter than the stiffer muffin and not so tough. To my taste, they are more palatable.

American Muffins
Which are—the English being judges—to be classed as "scones," and in Lancashire as "lard cakes."

They are, with a few exceptions, quick breads, owing their buoyancy and tenderness to the eggs and butter they contain.

Rice Muffins
Here is one of the best of the tribe:

Cream together two tablespoonfuls of butter, or one of butter and one of lard, with a scant tablespoonful of sugar. Beat three eggs light and add to the creamed shortening and sugar. Now stir in a cupful of rice (well washed) and a pint of flour, sifted, three times with a teaspoonful of baking powder. Next beat in a teaspoonful of salt, and when you have a thin, smooth batter a cupful of cold boiled rice. Beat for two minutes; turn into greased pans and bake in a quick oven. Keep covered for five minutes, then brown lightly.

Serve whole and at once. They will be sweet, tender and delicious. Break them apart and butter when you begin to eat them. With honey or powdered sugar they make a nice breakfast luncheon.

Hominy Muffins
are yet more toothsome than rice. Work into two cups of fine hominy,

boiled and cold, three cups of lopped milk or sour buttermilk, two tablespoonfuls of melted butter, two even teaspoonfuls of salt, two tablespoonfuls of sugar, and when these ingredients are thoroughly incorporated, three well-beaten eggs. Beat with quick, upward

strokes from the bottom of the bowl for three minutes and stir in a teaspoonful of soda dissolved in warm water. Last of all, fold in a cupful of sifted flour and you would into spongy cake. Mix and bake quickly and eat hot.

American Raised Muffins
Make a smooth batter of a quart of milk, half yeast cake dissolved in a little warm water, two tablespoonfuls of white sugar, the water white of two eggs, a teaspoonful of salt, and flour for a good batter. It should have a little more consistency than pound-cake batter. Pour into greased pans and let it rise all night in winter; in summer, six hours. In the morning, or when the stoves are up, stir very

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MOST of our readers never so much as heard of him until Mrs. Whitney's infallible series of "We Girls" books introduced two lines of the old English song to us. Some, like myself, have seen the absurd travesty of it in vogue twenty-odd years ago at summer watering places and Adirondack hotels, when a line of young persons joined hands and danced to music, up one side of the room and down the other, singing:

O don't you know the muffin man
Who lives in London town
The youth of either sex in front of whom the laughing singers bated, marking time to the merry tune and singing the challenge, was expected to rise, join in the chant, link hands with the member of the gang at the end of the line and dance to the piping of his or her comrades.

Mrs. Whitney's girls invited their associates to unite in the house-to-house mission of daily loving and daily serving begun by the Holabirds and their consanguines.

They sang the line correctly, if my memory serves me aright.

Origin and date of the ancient ditty are unknown to this generation.

Oh-hi do you know the muffin man
Who lives in London town

may have antedated the actors who made the "and" famous. Or, for aught, any of us now alive can say, it may have been the chorus to a satirical roundelay. We would call it now "a topical song."

The muffin man immortalizes was the case of the muffin man in the London streets two centuries ago.

The grave author of a work upon the recent question of "London Labor and



"They are baked on a griddle."

national "delicacy." And another distinguishing recipe of both countries—they are baked upon both sides upon a griddle, whereas the "varieties" called "muffins" with us are usually baked in the oven and not turned. Consequently, the muffin and the crumpet are dis-

tinct, sit down and compute the amount of interest the creditor loses during the weeks or months of procrastination.

Fermented Jelly
I have about forty glasses of jelly of various kinds which have come from the kitchen of a friend of mine. It is not made, but sour or fermented. It is well to use it in a variety of ways.

Mrs. A. M. C. (Dallas, Tex.)
Turn it up in a kettle, stir in a teaspoonful of baking soda. The jelly will effervesce furiously. Let the bubbles subside and bring to a boil. Add a cupful of sugar for every two quarts of the jelly, and cook gently for ten minutes. Turn into glasses and when it is cold and firm pour melted paraffin upon the surface and fit on the tops. Keep in a cool, dark place.

Jellies and preserves redeemed from obsolete usefulness in this way have not lost the flavor of those which have not been fermented. Yet they are not unpalatable and will do service in sauce, cake fillings, etc. They are very tolerable in puddings, such as bread-and-butter puddings.

And the children eat them satisfactorily with bread and butter.

To Flavor Cottage Cheese
With regard to the recipe for cottage cheese published in a late issue of the Exchange, I have to say that the recipe was very good. It is even more delicious when made with milk and sugar.

Kindly let me know if you were able to make it. It was done.

Grate an onion fine. Put it into a bit of cheesecloth and squeeze out the juice. When your curds are firm chop fine and work in the juice. Be careful not to get too much in. The cheese should have just what the onion calls for (a suspension of the onion). Then work in what the onion calls for (a suspension of the onion). Then work in what the onion calls for (a suspension of the onion).

Potato Doughnuts
One pint of hot mashed potato, a tablespoonful of lard, a pinch of salt, a cup of cream, and a cup of sugar. Mix well and roll into balls. Fry in hot oil.

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Fry in plain hot, deep fat. These doughnuts absorb very little fat, and are not greasy.

Mrs. K. S. H. (Keweenaw, Minn.)
They have the added virtue of whole-ness, so far as the cruller family, or anything fried in fat, can be whole-ness.

All doughnuts and their congeners are better the second day than on the first. They are more digestible. The hot fat has evaporated partially. It should never penetrate beyond the surface. If of too right temperature, it forms instantly an impervious coating, which excludes the fat from the heart.

Tea-Stained Linen
Kindly give me a recipe for removing tea stains from linen linen.

Mrs. J. M. C. (London, N. J.)
First rinse the linen in soft, lukewarm water. Then soak overnight in a strong solution of cream of tartar and water. Next morning rinse again, and if there remain any traces of the stain, lay the linen in the sun for six or seven hours, wetting hourly with lemon juice.

Next time tea is spilled upon a carpet, wash out at once with clean lukewarm water and it will leave no stain. Much depends upon washing speed while they are fresh. There are few that will not yield to this summary treatment.

There are a few stains which cannot be removed quickly and completely by washing. These are stains of sweet milk. Have been a little black spot made by the

Alick Lauder Coming

Mr. Alick Lauder who visits on Friday next is the younger brother of the famous Harry Lauder, who has made the name popular all over the world. Around the mining district of Hamilton, Scotland, the Lauder family have always had a reputation for songs, story and comedy. Harry and Alick's services always being in great demand on all festive occasions. In feature and style they resemble each other, and there is no doubt that Harry owes much of his earlier success to the coaching of his younger brother Alick who helped him in many ways, supplying him on occasions with original Scotch drolleries, which afterwards stood him in good stead. Just at the time Harry finally decided to adopt the stage as a profession, Alick received a tempting offer from a London firm to go gold prospecting and altho he had a lingering towards the profession also, he accepted the offer, for as he said, "A bird in hand is worth two in the bush", and he spent two years in the Soudan and Gold Coast, and amongst the Arabs and Soudanese. The many dangerous and humorous experiences encountered during his mining days would fill a book of itself, and after many novel and exciting experiences in other parts of the world, he eventually gave up the mining and roving life, and took to his first love, the Concert and Music Hall, and though only four years in the work, he has made a name for himself in the London Music Halls, and is looked upon as second only to his brother Harry. As a Scottish comedian and entertainer. This will no doubt be one of the greatest attractions that ever came to this side of the water.

English Vicar For Lundbreck

Rev. A. W. Swayne, Vicar of St. Aidan's church in Leeds, England, has resigned his living to take up missionary work in Western Canada, and will be stationed in the Lundbreck district. Mr. Swayne will be a distinct acquisition to church circles in Alberta. He has been vicar of St. Aidan's for some fifteen years and has a

large and fashionable congregation under his charge. Before going to Leeds, he was a vicar at Scarborough. He is a relative of Lord Airedale who recently died. St. Aidan's is one of the largest and most influential congregations in that part of England.

In cases of rheumatism relief from pain, matter, sleep and rest possible. This may be obtained by applying Chamberlain's Liniment. Sold by all dealers.

Alick Lauder HARRY'S BROTHER and Company

London Music Hall Favorite

Opera House Coleman

Good Friday, Apr. 14

Tickets 75c. and 50c
Tickets on Sale at Parh's Drug Store

"Our baby cries for Chamberlain's Cough Remedy" writes Mrs. T. B. Kendrick, Rasaca, Ga. "It is the best cough remedy on the market for coughs, colds and croup. Sold by all dealers."

Clark's show has been well patronized during the week. A great show promised for Saturday. Come and bring the children. Show starts at 8.30.



SHORT and SNAPPY
The secret of the success of our Want Ads is that they are short and snappy. People like a plain business story told in a few words and if they want anything they refer to the place where they will find it with the least trouble, viz., the Classified Want Ads, in your business represented there.

Macleod Business Cards

DR. BRUCE, SURGEON-DENTIST
Office over Young's Drug Store
Special attention to preservation of the natural teeth
Crown and bridge work
Satisfactory for the painless extraction of teeth. The safe and scientific method known to the profession
Visits Coleman monthly

CAMPBELL & FAWCETT
Barristers, Notary Publics
Office: Over Chow Sam's Restaurant

MONEY TO LOAN ON REAL ESTATE

Summit Lodge, No. 30
G. R. A., A. F. and A. M.
Meets first Thursday in each month at 8 p.m. in the Masonic hall. All visiting brethren made welcome.
C. W. JOHNSON W.M. J. H. ROSS, Sec.

Knights of Pythias, Castle Hall, Sentinel Lodge No. 25
Meets every 1st and 3rd Saturday in I.O.O.F. hall. Visitors welcome.
C. C. ALP, Bowcott
R. H. & S. D. DAVIS

Daughters of Rebekah Victoria Lodge No. 7
Meets in I.O.O.F. Hall every 1st and 3rd Tuesday.
Visitors cordially invited.
Mrs. E. J. Eacott, N.G.
Mrs. E. N. Holmes, Secy.

DR. JOHN WESTWOOD
Physician and Surgeon
Office: Miners' Union Hospital, 2nd Street
Hours: 1-10 a.m. 4-5 and 7-8 p.m.

A. E. PORTER, M.D., M.C.P. & S.
Physician, Surgeon and Accoucher
Residence and Office: Phone No. 90
Near Public School
COLEMAN ALBERTA

G. W. Gordon
Graduate Watchmaker

Synopsis of Canadian North West Mining Regulations

COAL—Coal mining rights may be leased for twenty years renewable, at an annual rental of \$1 an acre. Not more than 2,500 acres can be leased to one applicant. Royalty five cents per ton. The coal mining rights under 2,500 acres may also be reserved for a period of two years for prospecting purposes. Fee \$100.00. An expenditure of at least \$1 an acre must be made by recognised methods of prospecting each year.

QUARTZ—A person eighteen years of age and over, having made a discovery may locate a claim 1,500 feet by 1,500. Fee, \$5. At least \$100.00 must be expended on the claim each year, or paid to the Mining Recorder. When \$500.00 has been expended or paid and other requirements complied with, the claim may be purchased at \$1 an acre.

PLACER MINING CLAIMS are 500 feet long and from 1,000 to 2,000 feet wide. Entry fee, \$5. Not less than \$100.00 must be expended in development work each year.

DREDGING—Two leagues of five miles each of a river may be leased to one applicant for a term of 20 years. Rental, \$10.00 a mile per annum. Royalty, 2 1/2 per cent. after the output exceeds \$10,000.

W. W. CORY,
Deputy for the Minister of the Interior

THE COLEMAN MINER

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THE COLEMAN MINER is thoroughly equipped, both in type and machinery, for the proper execution of Job and Commercial Printing. Orders, both large and small will receive prompt attention.

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CROW'S NEST, B.C.

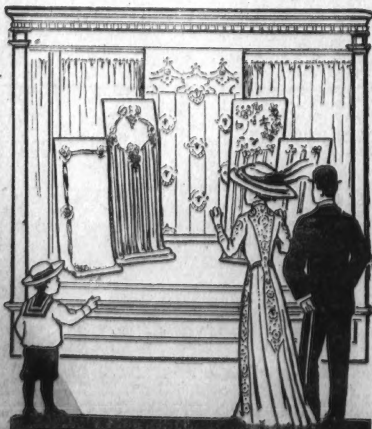
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Pleasure Parties

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Our line for this season comprises the latest designs and colorings. Call and see them.
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